

2019 matetic eq chardonnay

WINE DATA <u>Producer</u> Matetic Vineyards

<u>Region</u> San Antonio Valley

> Country Chile

Wine Composition 100% Chardonnay Certified Organic <u>Alcohol</u> 14% <u>Total Acidity</u> 5.23 g/l <u>Residual Sugar</u> 1.75 g/l <u>pH</u> 3.32



DESCRIPTION

Subtle yellow in color, with aromas of citrus, pear, green apple, honey, and a hint of minerality. The palate is concentrated and has good volume, while the pronounced acidity adds freshness. The finish is long and elegant.

WINEMAKER NOTES

This wine is made with *organic* grapes from the winery's *biodynamic* vineyards in the El Rosario Valley. The soils have a granite-sandy texture, with the hillsides having more clay than granite, and good porosity at depth. The 2019 vintage in coastal areas was somewhat average in terms of temperatures, with a few warmer peaks between January and March, which helped compensate for a slow start due to a very cool spring. Lower yields were found due to the lack of rainfall the previous year. This gave the winery very concentrated fruit, while allowing a slow-ripening of the grapes. Harvest took place in the first half of March, trying to find the ideal moment to achieve a good balance between the flavors, acidity, and sugar levels.

The fermentation of the must, with high-quality solids, took place in 100% French oak barrels with native yeasts. The wine aged for 11 months in 100% French Oak barrels.

SERVING HINTS

Excellent on its own, this wine pairs well with fish, shellfish, white meats, pasta, paella, and a variety of Asian cuisines.

Quintessential Wines